



These are my go-to snack for movie night. Quick to prepare and really yummy, they're best served piping hot.

Halloumi fries

60 ml olive or coconut oil
300 g halloumi
juice of 1 lemon

1. Heat half the oil in a non-stick medium frying pan over medium to high heat. Place a plate lined with paper towel next to the pan.
2. Thinly slice the halloumi lengthwise and then into thin fries. Start frying the first batch while you slice the rest.
3. Fry the halloumi fries for 1 minute on each side until crispy. Do not turn them too soon or they will break up. Drain the crispy, golden fries on paper towel. Fry the remaining fries in batches, adding more oil as needed.
4. Squeeze over some lemon juice just before serving.

Serves 4



short cuts

- Make a quick chilli oil to drizzle over the fries before serving: combine 30 ml olive oil with ½ finely chopped red chilli and a small pinch of salt.
- Season the fries with a flavoured salt: combine 30 ml sea-salt flakes with 5 ml ground cumin, 5 ml smoked paprika and 2.5 ml chilli flakes.
- Serve as a side with your favourite grilled fish or steak dishes.